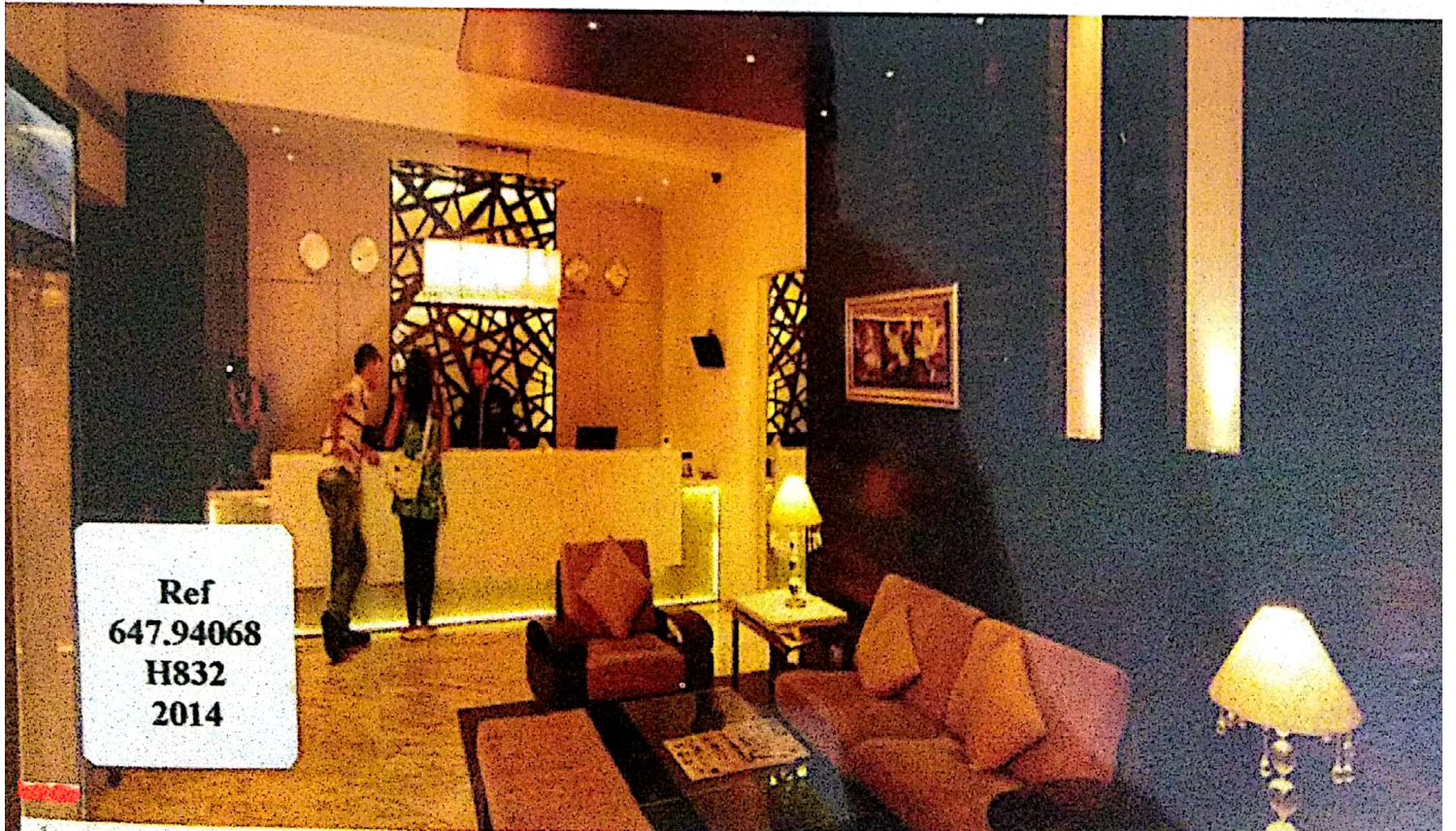




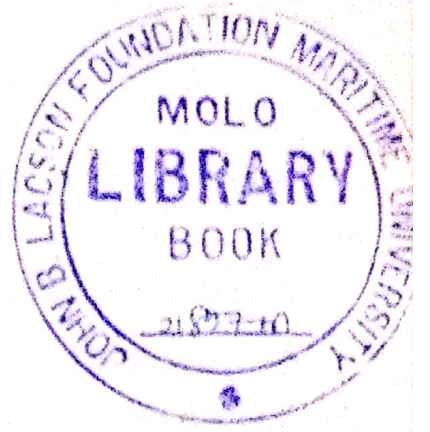
HOTEL MANAGEMENT AND OPERATIONS



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3G eLEARNING

Hotel Management and Operations

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